

Hally's

Private Dinner - Menu 1

£32.50 for three courses

Starter

Spicy sweet potato & lentil soup with toasted sourdough

Shredded duck salad with rocket, green beans, pine nuts, sundried tomatoes & shallot vinaigrette

Winter salad of grilled pear, walnut, chicory & Stilton

Main

Butternut squash risotto with pine nuts & sage butter

Grilled salmon fillet with quinoa, charred courgettes & gremolata

Roasted corn-fed chicken supreme with homemade sweet potato gnocchi, spinach, wild mushrooms & jus

Sides (£3.50 each)

Rocket & Parmesan with balsamic vinaigrette

Broccoli with garlic & chilli

Mixed salad with lemon vinaigrette

Skinny fries (add truffle)

Dessert

Marinated pineapple carpaccio with homemade coconut sorbet & chilli

Apple & blackberry crumble with homemade vanilla ice cream

Rhubarb panna cotta with granola crunch & rhubarb confit

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.